

DOGLIOTTI 1870

METODO CLASSICO

Alta Langa

Denomination: Alta Langa Docg

Vintage : 2018

Grape variety: Pinot Noir and Chardonnay

Alcohol content: 12%

Dosage: Extra Brut

Color: Straw yellow with golden reflections

Perlage: Fine and persistent

Nose: Complex, scents ranging from bread crust to yeast, with some floral notes

Taste: Savory, intense, rich with good acidity

Food Match: Ideal as an aperitif, it goes well with shellfish and fish-based dishes, appetizers and first courses

Serving temperature: 8-10 degrees

Recommended glass: not very large glass

Aging: up to 10 years



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